

have lasting significance and would be a landmark for our time." One of our Nation's most iconic monuments, the Gateway Arch symbolizes Saint Louis' role as the "Gateway to the West" and celebrates our Nation's westward expansion. Famed architect Cesar Pelli commented that the Arch is "a perfect combination of a free gesture with a romantic view of modern technology." Today, the Arch remains Mr. Saarinen's most widely recognized work.

Mr. Saarinen also designed several well known structures including the Trans World Airlines Flight Center at New York's John F. Kennedy International Airport and the main terminal at Washington Dulles International Airport, which is renowned for its gracefully curving roof, suggestive of flight. Missouri is fortunate to also host the Firestone Baars Chapel. Designed by Mr. Saarinen, the chapel features a unique four-foyer design, and is located on the campus of Stephens College in Columbia.

In addition to his accomplishments in the field of architecture, Mr. Saarinen was also a groundbreaking designer of furniture. In 1956, he created the tulip chair, featured on the original Star Trek television series and considered a classic of industrial design.

In recognition of his many achievements, Mr. Saarinen was elected, in 1954, a member of the American Academy of Arts and Letters, considered the highest formal recognition of artistic merit in the United States. In 1962, Mr. Saarinen was posthumously awarded the Gold Medal from the American Institute of Architects. The highest honor bestowed by the organization, it is conferred in recognition of a "significant body of work of lasting influence on the theory and practice of architecture."

On behalf of me and the people of Missouri, it is my sincere pleasure to honor the life, achievements, and enduring contributions of Mr. Eero Saarinen to Missouri and the Nation.●

#### TRIBUTE TO JOHN "JACK" BISCOE

● Ms. SNOWE. Mr. President, I pay tribute to a Maine champion for the wilderness and a strong proponent of protecting our natural world. John "Jack" Biscoe, who died last year on November 20, possessed a stirring passion for the uninterrupted forests of Maine, the mighty Penobscot and Kennebec Rivers, and the White Mountains which extend from Maine into New Hampshire.

Jack's passion for the environment was not limited to Maine, and in fact extended to the breathtaking wilderness of Alaska. He first traveled to Alaska in the 1950s tagging salmon in the Aleutian Islands for the U.S. Fish and Wildlife Service. Subsequently, his involvement in the cleanup of the Exxon Valdez oil spill only spurred his engagement in wildlife conservation.

At the end of his career, Jack was one of Maine's most renowned organizers behind protecting Alaska's wilderness, and he frequently reminded me that Mainers care about protecting the environment throughout the world.

Upon his return to Maine, Jack's concern for wildlife was channeled through the Sierra Club, and other groups, of which he was an avid member, including the Alaska Wilderness League and the Alaska Coalition of Maine. Jack's zeal for environmental protection never waned and his vision for a better environment never faltered, and we will long remember him as an inspiration of what one person can contribute to the greater good. Jack's life and legacy were emblematic of Maine's deep commitment to retaining our quality of life, and I appreciate the effort that he provided on behalf of our Nation's wilderness.●

#### RECOGNIZING COURTYARD CAFÉ

● Ms. SNOWE. Mr. President, small businesses are not only the lifeblood of our economy, they are often quite literally the heart of our neighborhoods and communities. One such business is the Courtyard Café in the northern Maine town of Houlton, which is at the top end of Interstate 95 in the United States. Houlton is the county government seat for Aroostook County—the largest east of the Mississippi River geographically—and it serves as a major border crossing with our State's largest trade partner, Canada.

Yet, despite Houlton's critical role in international commerce, it is at its core a prime example of small town America. And although downtowns across America, including Houlton, have been suffering over the past several years, people like Joyce and Henry Transue, the owners of Courtyard Café, have stepped forward to help revitalize these regions by opening small businesses that bring new customers and increases revenues to downtown stores. In recognition of their efforts, today I honor Courtyard Café and its owners for the tremendous work they have done to bring their world-class dining establishment to Houlton.

The Courtyard Café got its start over a decade ago, when Chef Joyce Transue and her husband Henry opened the quaint restaurant on Main Street in downtown Houlton. But the restaurant's origins date back to 1993, when Chef Transue began small catering business that she called the Traveling Gourmet. This operation allowed Chef Transue to merge her passion for cooking with her zeal for beautiful presentation and exceptional hospitality. The Courtyard Café continues this tradition as Chef Transue offers her catering services to local clients either at the restaurant or at a location of their choosing.

The Courtyard Café has quickly earned a reputation for fresh and exciting meals prepared with tremendous skill and attention. Given the abun-

dance of local fruits and vegetables in Aroostook County, most notable potatoes, Chef Transue takes painstaking efforts to carefully incorporate these items into her divergent menu options, while also utilizing other items such as farm-fresh eggs and locally produced maple syrup. All breads, salad dressings, and desserts are homemade at the Courtyard Café, and the restaurant sells its famed Raspberry Vinaigrette, Greek, and White Wine Vinaigrette salad dressings to customers in store or online thanks to a small manufacturing grant she accessed through the Northern Maine Development Center.

The restaurant offers delicious and affordable lunch dishes, and provides fresh seafood, poultry, and meat dishes for its dinner entrees. Desserts made from scratch include seasonal fruit crisp, cheesecake, and tiramisu. In addition, guests can sit at the newly renovated Garden Bar for a more casual dining option. As a truly hands-on owner, Chef Transue takes her craft seriously, and can always be seen in the kitchen arranging meals for customers, starting early in the morning preparing fresh sauces and soups for the day ahead. She has certainly succeeded in providing clients with a small, intimate restaurant tailored to producing exquisite gourmet food in a comfortable setting and relaxing atmosphere.

The Courtyard Café has rightfully gained recognition as an upscale dining destination, with customers travelling from as far away as Presque Isle and beyond just to enjoy the delicious meals prepared by Chef Joyce Transue. Her dedication and enthusiasm for culinary excellence have been exemplary, and I wish her and everyone at the Courtyard Café continued success in their delectable endeavors.●

#### TRIBUTE TO EDMUND CURRY

● Mr. THUNE. Mr. President, today I wish to recognize Edmund Curry, an intern in my Washington, DC, office, for all of the hard work he has done for me, my staff, and the State of South Dakota over the past several weeks.

Edmund is a graduate of the University of Maryland, where he majored in political science and government. He is a hard worker who has been dedicated to getting the most out of his internship experience.

I extend my sincere thanks and appreciation to Edmund for all of the fine work he has done and wish him continued success in the years to come.●

#### TRIBUTE TO DANIELLE HANSON

● Mr. THUNE. Mr. President, today I recognize Danielle Hanson, an intern in my Rapid City, SD office, for all of the hard work she has done for me, my staff, and the State of South Dakota over the past several months.

Danielle is a graduate of St. Thomas More High School in Rapid City, SD.